

Pre-Theatre Menu

€45 per person

Available from 5.30 to 6.30pm Monday to Friday

Starters

Cured Organic Salmon

Mi-cuit, Fennel, Grapes, Wasabi (F, MD, MK, CY)

Grilled Onion & Broth

Egg Yolk, Potato, Crisp Shallots, Truffle Oil (E, G, MD)

Tomato & Goat's Curd

Basil, Pickled Onions, Tomato Vinaigrette (MK, CY, MD)

Main Courses

Aged Angus Beef

Truffled Celeriac, Carrots, Grelot Onion, Roasting Jus (MK, CY, MD)

Roast Hake

Violet Artichoke, Purée, Mussels, Sea Beets (F, MK, CY, E)

Barigoule Artichoke

Sea Beets, Yoghurt, Truffled Agnolotti, Barigoule Foam (MK, CY, G, E)

Desserts

Iona Farm Cherries

Pannacotta, Vanilla Ice Cream, Cherry Gel, Pistachio (MK, E, N, G)

Or

Raspberry Charlotte

Raspberry & Mint Sorbet, Raspberry Gel, Chantilly Cream
(G, E, MK)

Tea / Coffee & Petits Fours €5.50

All pre-theatre reservations must vacate the table by 7.30pm.

Please note A 10% Discretionary Gratuity will be added to your bill.

PLEASE RESTRICT THE USE OF MOBILE PHONES TO RECEPTION AREA IN CONSIDERATION OF OTHER GUESTS

Allergens: Gluten=G, Crustaceans=C, Eggs=E, Fish=F, Molluscs=M, Soybeans=S, Peanuts=P, Nuts=N, Milk=MK, Celery= CY, Mustard=MD, Sesame Seeds=SS, Sulphites=SP, Lupin=L